INFORMATION LETTER

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1956 Convention Schedule, Arrangements Announced by Sponsoring Associations

A new plan, designed to achieve maximum and widespread use of the Class A hotel rooms in Atlantic City, has been worked out to cover the sales conferences, exhibits and meetings of the three sponsoring groups—National Canners Association, National Food Brokers Association and the Canning Machinery & Supplies Association—at the 1956 Convention. Involved is a scheduled utilization of hotel facilities providing, in some cases, for consecutive use of certain of the boardwalk hotels during the over-all period Sunday, January 15, through Saturday, January 21. The principal objectives of the groups that attend the Convention, without sacrifice on the part of any, were controlling in the drafting of the schedule and hotel assignments.

Executive heads of the sponsoring associations—Carlos Campbell of N.C.A.; Watson Rogers of N.F.B.A.; and W. D. Lewis of C.M.&S.A.—are stressing to their respective memberships that strict adherence to the schedule is vital to its workability. Description of the schedule follows:

Members of the N.F.B.A. will arrive at the beginning of the week, hold their business meeting Monday, January 16, and conduct sales conferences with principals the remainder of the week. Insofar as practicable, the brokers will concentrate on their non-canner principal conferences the first part of the week thus releasing rooms for occupancy by others arriving at the Convention later in the

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Opinions on Radiation Sterilization Surveyed

To counteract speculation regarding the ultimate effect of current researches on irradiation of present methods of food processing, H. C. Diehl, director of the Refrigeration Research Foundation, has conducted a comprehensive survey of leaders in food research, the food industries, and government service in an effort to obtain factual and reasonable evaluations of progress in food-radiation research.

One reason for the survey, according to Mr. Diehl, is the fact that research on radiation of foods and other products is immense in scope. Many millions will ultimately be spent on it and a large number of food-research laboratories are engaged in this work. The other reason is the appeal of this vast undertaking to the imagination.

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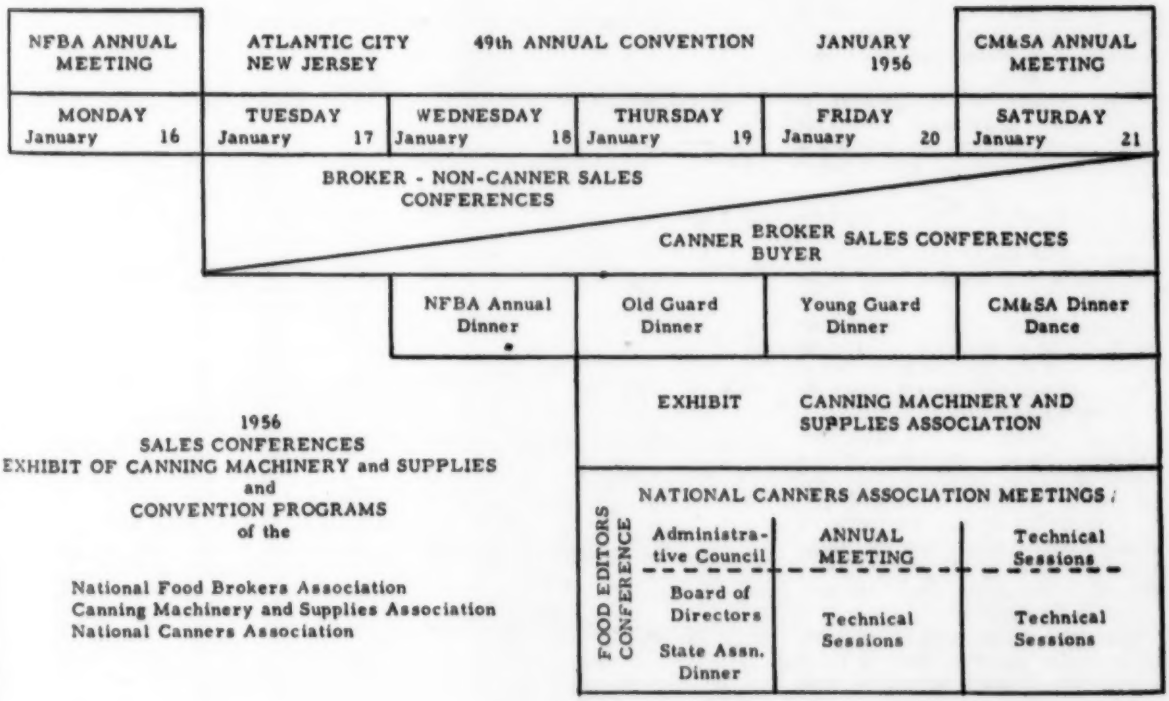

Status of Legislation

Wage-hour legislation—Legislation increasing the minimum wage to $1.00 an hour effective March 1, 1956, was agreed to by Conference Committee on July 27. Formality of final House and Senate approval will send measure (S. 2168) to President.

Price supports—H. R. 12, restoring price supports on basic crops at 90 percent of parity, was passed by House May 5. Senate Agriculture Committee suspended hearings on price support legislation.

Mexican farm labor program—Senate amendment to H. R. 3822, to continue for 3½ years, program of importing Mexican farm workers, was dropped by Conference Committee on July 26 and Conference Report approved by Senate July 27. Formality of House approval needed to send bill to President.

Agricultural trade development—S. 2253, to increase the authorization under the Agricultural Trade Development and Assistance Act of 1954 from $700,000,000 to $1,500,000,000 was reported favorably by House Agriculture Committee July 26.

Sugar—House Rules Committee July 28 gave clearance for floor action on Agriculture Committee approved bill (H. R. 7030) to extend and amend Sugar Act. Reason given was that measure is too complicated for debate so late in session.

FDA codification—H. R. 6991, to revise, codify, and enact into law Title 21 of the U. S. Code, entitled "Food, Drugs, and Cosmetics," passed House July 18.

Trip-leasing—S. 898, to prohibit ICC regulation of the duration of motor carrier leases, was approved by the Senate Commerce Committee on July 27.

Renegotiation—Conference report on H. R. 4904, providing a two-year extension of the Renegotiation Act of 1951, approved by Congress and sent to President July 21.

Small Business Act—S. 2127, providing a two-year extension of the Small Business Administration, and increasing the maximum permissible loan to $250,000, was approved by House Banking Committee but Rules Committee held up bill on July 27 on account of changes in present law contained in the proposal.

Philippine Trade Act—H. R. 6059, to authorize the President to enter into a revised trade agreement with the Philippine Republic, passed Senate July 20 without amendment.

Customs simplification—H. R. 6040 was passed by the House June 22 and was the subject of public hearings by the Senate Finance Committee July 6-8.

Hells Canyon Dam—S. 1333, to authorize construction, maintenance and operation of Hells Canyon Dam, was approved by Senate Interior Subcommittee June 8. Full committee has not acted on bill. A House Interior Subcommittee voted July 27 in favor of similar measure.

Water pollution—S. 890, extending and amending the Water Pollution Control Act, passed Senate June 17; and was reported to House favorably July 26.

Spinach Processes Approved

To provide a more complete listing of spinach processes, the N.C.A. Processing Committee on Foods in Metal Containers has determined cook times for some consumer size cans which are now being packed in volume but which were not previously included in N.C.A. Bulletin 26-L. In addition, the committee has continued the research on processes for spinach that was started many years ago. As a result of recent inoculated pack studies and heat penetration tests under commercial conditions, slight changes in processes were indicated for some of the smaller can sizes. The committee has now approved the following processes for publication in the forthcoming eighth edition of Bulletin 26-L. For convenience, the entire process list for whole leaf spinach and other greens is shown. It is suggested that these processes be adopted immediately.

These cooks may not be adequate for continuous cookers, and canners planning to use a continuous cooker should consult a laboratory connected with the canning industry.

Since blanched spinach tends to become stratified horizontally in cans larger than the No. 2, it is found that heat penetration is more rapid when these cans are processed on their sides rather than in a vertical position. Therefore, the process is shorter for cans processed in a horizontal position.

Drained weight and net weight are of determining importance with spinach and other greens and must be controlled to ensure that the retort process will carry the intended sterilizing efficiency. The maximum drained weights listed below cannot be safely exceeded, and the net weight of contents should be at least that listed for the respective can sizes. In view of these considerations, spinach packers are urged to use the following processes:

PROCESSES FOR SPINACH OR OTHER GREENS, WHOLE LEAF

Can name	Dimensions	Retort temp.	Initial temp.	Time	Maximum drained weight	Minimum net weight
		Deg. F.	*Deg. F.*	*min.*	*oz.*	*oz.*
8Z Tall	211x304	252	100	40	6.25	7.75
			120	37		
			140	35		
No. 1 (Picnic)	211x400	252	100	40	8.0	10.0
			120	37		
			140	35		
No. 300	300x407	252	100	45	10.5	13.5
			120	43		
			140	40		
303	303x406	252	100	50	11.7	15.2
			120	47		
			140	45		
No. 2	307x409	252	100	55	14.5	18
			120	53		
			140	50		
No. 2½ (horizontal position)	401x411	252	100	55	21	27
			120	53		
			140	50		
No. 2½ (vertical position)	401x411	252	100	65	21	27
			120	60		
			140	55		
No. 10 (horizontal position)	603x700	240	100	105	66	100
			120	100		
		252	100	65	66	100
			120	60		
No. 10 (vertical position)	603x700	240	100	140	66	100
			120	130		
		252	100	85	66	100
			120	75		

Canned Foods for VA

The Veterans Administration has invited sealed bids to furnish the following:

BLUEBERRIES—2,600 dozen No. 10 cans, Native (wild) or Cultivated type, Standard (Grade C), packed in water, 1955 crop. Complying with Federal Specification Z-B-491b, Type I or Type II or equivalent in No. 2 cans. Bids due under S-5 by Aug. 22.

SAUERKRAUT—4,875 dozen No. 10 cans, Fancy (Grade A), 1955 crop, complying with Federal Specification JJJ-S-71a and Amendment 2 or equivalent in No. 2 or No. 2½ cans. Bids due under S-44 by Aug. 24.

TOMATO JUICE—18,250 dozen No. 10 cans, Fancy (Grade A), 1955 pack, complying with Federal Specification JJJ-T-576a. Bids due under S-21 by Aug. 23.

SALMON—27,000 dozen No. 1 cans (tall or flat), Red or Sockeye, 1955 pack, complying with Federal Specification PP-S-31c, Type I. Bids due under S-48 by Aug. 23.

TUNA—43,000 dozen No. ½ cans or 21,500 dozen No. 1 cans, Fancy Grade, of 1955 pack, complying with Federal Specification No. PP-T-771. Bids due under S-48 by Aug. 23.

Purchases for School Lunch

The U. S. Department of Agriculture has announced acceptance of offers of canned sour cherries and canned grapefruit sections for distribution in the National School Lunch Program.

Purchases of canned sour cherries consisted of 257,300 cases of No. 10s at an average price of $4.94 per case.

Purchases of canned grapefruit sections consisted of 4,200 cases of No. 2 cans at $3.00 per case; and 127,000 cases of No. 303 cans at prices ranging from $2.48 to $2.50 per case.

Transportation costs were given consideration in making acceptances. All of the above prices are exclusive of cash discounts, USDA said.

1956 Convention

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week. N.F.B.A. will house their "short-stay" non-canner principals and brokers in the Claridge Hotel, which will be released by Thursday, January 19, for occupancy by members of the C.M.&S.A.

The C.M.&S.A. exhibit will open Thursday, January 19, and be held that day, Friday and Saturday, January 21. C.M.&S.A. members to be housed in the Claridge will arrive Thursday, January 19, when that hotel is vacated by N.F.B.A.

N.C.A. will make reservations in its hotels to permit arrival of canners' sales forces to begin their conferences with brokers Tuesday, January 17, and for other canner personnel when desired. N.C.A. committee meetings will be held through the three-day period—Thursday, Friday and Saturday. The Administrative Council and Board of Directors' meetings are scheduled for Thursday, January 19; the general session and annual business meeting, Friday morning, January 20, and the other special N.C.A. sessions (those conducted by the Laboratory, Raw Products Research Bureau, Statistics Division, Fishery Products Division) throughout the three-day period—Thursday, Friday and Saturday.

The day-by-day schedule of events is as follows:

Monday January 16—N.F.B.A. annual meeting.

Tuesday, January 17, through Saturday, January 21—Broker and non-canner sales conferences; broker - canner - buyer sales conferences.

Wednesday, January 18—N.F.B.A. annual dinner.

Thursday, January 19—C.M.&S.A. exhibit; N.C.A. food editors conference (C.&T.R. program); N.C.A. Administrative Council; N.C.A. Board of Directors; Old Guard dinner; Dinner of State Secretaries; N.C.A. special technical sessions.

Friday, January 20—C.M.&S.A. exhibit; N.C.A. annual business meeting; N.C.A. special sessions; Young Guard dinner.

Saturday, January 21—C.M.&S.A. annual meeting; C.M.&S.A. exhibit; N.C.A. special sessions; C.M.&S.A. dinner dance.

In addition to its own members, sponsoring associations will be responsible for room reservations as follows:

N.F.B.A.—non-canner principals
N.C.A.—canned food buyers

Room reservations for media representatives, government personnel, and members of other allied food groups, will be the joint responsibility of the three associations.

Room reservation request forms, together with specific information dealing with members' reservations, will be mailed to N.C.A. members on or about August 15.

Green Peas for Processing

The 1955 indicated production of green peas for processing is 443,010 tons, according to the Crop Reporting Board of USDA. This estimate, which is based on conditions as of July 15, compares with 398,400 tons produced last year and is about 1 percent above the 10-year average production of 438,250 tons.

The July 15 indicated yield is 2,038 pounds per acre. This compares with the 1954 yield of 1,877 pounds and the average yield for the 1944-53 period of 2,030 pounds of peas per acre.

Improvement in yield prospects after July 1 was largely centered in Iowa, Minnesota and Wisconsin.

State	10-year ave. 1944–53	1954 Revised	1955 Indicated	Percent change from 1954
	(tons, shelled)			
Maine	5,780	6,760	6,650	−2
New York	27,030	14,960	17,000	+14
Pennsylvania	17,060	13,120	13,230	+1
Ohio	2,930	980	1,360	+39
Indiana	3,740	1,580	2,380	+51
Illinois	23,610	27,170	36,400	+34
Michigan	5,860	3,380	4,720	+40
Wisconsin	133,170	115,100	140,620	+22
Minnesota	41,370	48,720	60,900	+25
Iowa	3,610	2,610	4,000	+53
Delaware	2,270	4,060	4,750	+17
Maryland	10,240	10,160	11,880	+17
Virginia	1,720	2,100	2,120	+ 1
Idaho	9,180	11,720	7,000	−40
Colorado	3,620	460	2,380	+417
Utah	15,990	5,660	8,750	+55
Washington	62,270	70,910	59,850	−16
Oregon	51,130	43,150	38,500	−11
California	8,070	9,380	13,540	+44
Other states[1]	9,590	6,420	6,980	+9
U. S. Total	438,250	398,400	443,010	+11

[1] Ark., Ga., Kans., Mo., Mont., Nebr., N. J., Okla., Tenn., W. Va., and Wyo.

Wholesale Distributor Stocks of Certain Canned Foods

A summary showing wholesale distributor stocks of specified canned foods as of July 1, compiled by the Bureau of Census, is shown below:

	July 1, 1955	July 1, 1954	Percent change
Vegetables:	(thousands of actual cases)		
Beans, green and wax	3,204	2,553	+25
Corn	4,361	4,082	+7
Peas	3,048	3,313	−8
Sauerkraut	639	642	....
Tomatoes	2,919	2,810	+4
Catsup & Chili sauce	1,709	1,541	+11
Asparagus	862	907	−5
Beans, lima	633	583	+9
Beets	1,097	1,128	−3
Carrots	394	411	−4
Pumpkin and squash	313	461	−32
Spinach	792	744	+6
Tomato pulp and puree	608	572	+6
Tomato sauce	601	477	+26
Fruits:			
Applesauce	1,332	1,128	+18
Apricots	451	611	−26
Cherries, R&P	335	390	−14
Fruit cocktail[a]	1,696	1,330	+28
Peaches	2,557	2,609	−2
Pears	1,146	976	+17
Pineapple	2,048	1,868	+10
Apples	449	383	+17
Cherries, sweet	246	285	−14
Grapefruit segments	511	495	+3
Plums and prunes	415	413	....
Juices:			
Citrus blends	507	605	−16
Grapefruit	1,034	1,249	−17
Orange	1,453	1,709	−15
Pineapple	1,121	1,097	+2
Tomato[b]	2,449	2,449	....

[a] Includes fruits for salad and mixed fruits. [b] Includes vegetable juice combinations containing at least 70 percent tomato juice.

Other Pesticides Deferred

The Food and Drug Administration has extended to October 31, 1955, the effective date of the Miller Pesticide Act for an additional limited list of pesticide chemicals. These, listed in the *Federal Register* of July 28, are in addition to the list reported in the July 20 *Federal Register* (see INFORMATION LETTER of July 23, page 263).

Lists of the chemicals and the crops on which deferment has been granted may be obtained from the N.C.A. Raw Products Research Bureau.

TV Program on Canned Foods

The over-all story of canned foods will be featured on the television program, "U. S. Steel Hour," 10 to 11 p.m. EDST, Wednesday, August 3. This program is carried on the CBS network of about 110 stations.

Better Living Store Posters Supplied to N.C.A. Members

Samples of the editorial posters being distributed by *Better Living* magazine to 2,000 super market operators were mailed this week to members of the N.C.A. Included with them was a list of the participating retail organization super markets and a letter from Executive Secretary Carlos Campbell explaining the promotion, which is part of the current N.C.A. Consumer and Trade Relations program.

The promotion is built on a consumer editorial feature entitled "Cook It The New Way" which will appear in the September issue of *Better Living* (circulation 2,300,000). In the period mid-August to mid-September the 2,000 stores will feature various types of promotions of recipes and menus involving 34 different canned foods. For this purpose, *Better Living* is supplying kits to each store which include five posters, product banners, newspaper ad mats, radio and TV commercials and in-store display suggestions.

The September editorial food pages of the magazine will publicize these canned items: apples, apricots, apricot nectar, baked beans, beef gravy, beef pie, RSP cherries, chicken, corned beef hash, whole kernel and Mexican style corn, cranberry juice, fish cakes, fruit nectar, grape juice, grapefruit juice, lemon juice, lime juice, luncheon meat, mushrooms, onions, peas, halved and sliced peaches, pears, chunks and crushed pineapple, pineapple juice, sausages, Swiss steak, tomatoes, tomato juice, tomato sauce, and tuna.

Multiple copies of the September issue are available for distribution to members' brokers and sales representatives at a cost of four cents each. In Mr. Campbell's covering letter, he points out that the C.&T.R. program seeks to provide canners with valuable sales promotion tools and with information as far in advance as possible about such promotions as the current *Better Living* project. He requests comments from the members as to how they are able to use such promotional aids along with recommendations for improving this service.

Radiation Sterilization

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It is readily assumed by many, he says, that a very extensive program must necessarily result in a revolutionary outcome. The need for sound information is great and a comprehensive survey of expert opinions was therefore undertaken.

The consensus of the fifty authorities surveyed is that irradiation results obtained thus far define fairly well the direction that further research will take and the general position that radiation will occupy in relation to present methods for the preservation of foods.

Nearly all hold out hope that radiation will be beneficial in the respect that it will reduce microbiological problems in food preservation. With some foods, notably fresh meats, radiation at moderate dosage levels has had a "pasteurizing" effect. It has extended storage life of foods under refrigeration. In fact it is likely that food radiation will be a useful supplement to refrigeration of foods and possibly even permit some items to be cold stored that have not previously been so preserved. Sufficient radiation to destroy all microbial life, however, frequently changes the product in a number of ways, many undesirable, that are not fully understood. These changes are more severe in some respects than sterilization by the established process of heating, which is the basis of canning.

Many interesting and potentially very valuable facts have appeared in food-irradiation research thus far—such as control of sprouting of potatoes and onions. Much of value undoubtedly remains to be learned about the physiological effects of radiations of various kinds.

A number of food and drug items may be commercially irradiated within a few years, if high cost does not prevent. Engineering and cost investigations must wait on the findings of basic research. Public-health studies must be conducted over a considerable period of years for adequate protection for the consuming public.

Reduced to a single phrase, says Mr. Diehl, the comprehensive survey indicates "results are very valuable but not revolutionary."

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